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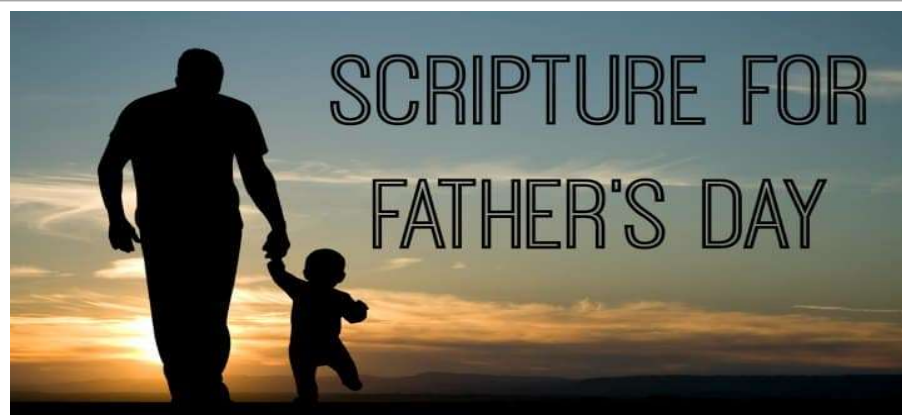
June Birthday's

1 st	Kevin Morris
3 rd	Reese McCormick
4 th	Drew Potter
9 th	Tonya Fontenot Lillian Lawrence
12 th	Morgan Martin
15 th	Carly Potter
16 th	Kevin Channell Braden Gualtieri Shirley Leech
20 th	Joyce Reid Kathrine Hartless Emery Lou Potter
21 st	Gatha Hall
22 nd	Will Knick
23 rd	Jim Stump
24 th	Conner Fairborn Michael Kelly Donna V. Potter
26 th	Jean Cook

Anniversaries

6 th	Neil & Michelle Treger
7 th	Marnie & Seth Caldwell
12 th	Bernard & Judy Goodbar
16 th	Henry & Carol Hatcher
20 th	Richard & Lindsey Davis
26 th	Tonya & Mark Fontenot

Happy
Father's
Day



- **Proverbs 1:8:** "Hear, my son, your father's instruction, and forsake not your mother's teaching."
- **2 Corinthians 6:18:** "And I will be a father to you, and you shall be sons and daughters to me, says the Lord Almighty."
- **Psalms 103:13:** "As a father has compassion on his children, so the Lord has compassion on those who fear him."
- **Proverbs 22:6:** "Start children off on the way they should go, and even when they are old they will not turn from it."
- **2 Samuel 7:14-15:** "I will be a father to him, and he'll be a son to me. When he does wrong, I'll discipline him in the usual ways, the pitfalls and obstacles of this mortal life. But I'll never remove my gracious love from him."
- **Proverbs 23:22:** "Listen to your father, who gave you life, and do not despise your mother when she is old."
- **Proverbs 23:24:** "The father of a righteous child has great joy; a man who fathers a wise son rejoices in him."
- **Psalms 32:7-8:** "You are my hiding place; you will protect me from trouble and surround me with songs of deliverance."

FROM THE PASTOR

A movie of recent years that is becoming a classic is "A Field of Dreams." In the movie, Kevin Costner plays Ray, an Iowa Farmer, who hears a voice telling him to build a baseball field on his farm where deceased baseball players come to play. Ray regrets the hard relationship he had with his father who died when Ray was 17 years old. He has carried the burden all his life. At the end of the movie, we see Ray playing catch with his father. Something he longed for ever since his father's death.

This month each of us in our own way will recognize or pay tribute to our fathers. Please bear with me as I wax nostalgic in remembering my own father. "Pete" as everybody knew him was a coal miner in the mountains of West Virginia struggling to feed five children. Leaving for work before sun-up and returning after sunset I hardly saw him during my early years. When he got home in the evening, he would be covered with coal dust from head to foot, with only the whites of his eyes showing. After a shower and dinner, he was in bed early. One of my earliest memories of that time revolves around his lunch box. Mom always made min a fried egg sandwich and some cookies or cake. There was always something left over and we kids always fought over what was left.

He was 49 years old when I was born. By the time I was a teenager, he was disabled with Black Lung and pretty much homebound. Because of this, the television become his only pastime resulting in his becoming addicted to soap operas. I was always found it a source of embarrassment for the ladies in the community to call dad to get updates when they missed their shows.

Though my father was unable to attend church, I will always cherish those Sunday mornings spent with him watching the "Old Time Gospel Hour," where groups like the Oak Ridge Boys, the Gaither Trio and others would sing gospel songs. That music still lifts my spirit to this day. Saturday afternoons spent watching the Baseball Game of the Week was another memory.

Dad died when I was 24 years old. He struggled for 13 years with an illness that slowly strangled him. I did not always grasp the strain the illness placed on his system and at times would be angry with him. He never came to watch me play ball or attend my graduation or other such rites of passage that other fathers supported their sons and daughter experience. In many ways I resented his illness and felt that he could have and should have been more active.

After he died I spoke with the doctor about my dad's disease. He told me that they had dad on the strongest medicine available at that time, and it barely addressed my father's condition. It was simply not enough to help him breath or ease his suffering.

Since then, I have spent hours upon hours reflecting upon the strength and courage he showed during those years. I hardly ever heard him complain about pain or discomfort. He always seemed to put his best foot forward for those around him. I wish now, like Ray in the movie, that I had been a better son and spent more time with my father than being resentful.

As we approach Father's Day this year, I encourage each of you to honor or pay tribute to your own fathers in some special way. Hug them if you have them, and never forget to say, "I love you!" We only have them for a time.

Pastor Kevin.

Camp Daniel

Character Counts!

An educational Bible camp based on the characteristics of Daniel.

June 2021

Register by May 1

Arts & crafts

Book club

Games & group activities

Guest speakers

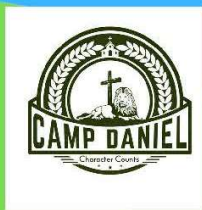
STEM stations

Daily chapel
Character lessons

Critical thinking
Outdoor play

PreK-1st
2nd-4th
5th-7th

*Based on 2021-2022 school year



Location:

Collierstown Presbyterian
Church

31 Church Dr.

Lexington, VA 24450

For more information:

riley.buffalocreekbeef@gmail.com

540-292-0859

\$100 for 4 weeks:

June 8-10 **Courage**

June 15-17 **Charity**

June 22-24 **Citizenship**

June 29-July 1 **Creativity**

Tues ~ Wed ~ Thurs

8:30 a.m.-2:30 p.m.

Camp t-shirts!

HIGH SCHOOL GRADUATES HONORED BY CPC PRESBYTERIAN WOMEN

On Sunday, May 23 during the morning worship hour the Presbyterian Women honored Braden Gualtieri, Harper Knick, and Lindsey Ramsey on their graduation from Rockbridge County High School. They were each presented with the gift of a personalized English Standard Study Bible by Raynelle Ankney and Jeanne Staton.

Braden is the son of Nick and Melissa Gualtieri and will be attending Bridgewater College.

Harper, the daughter of Jade Knick and the late Bill Knick, Jr., has been accepted and will be attending James Madison University.

Lindsey Ramsey, daughter of Larry and Karey Ramsey, will be attending the Staunton School of Cosmetology.

All three members of the RCHS Class of 2021, will receive their high school diplomas on Friday evening, June 4th at Rockbridge County High School.

Collierstown Presbyterian Women

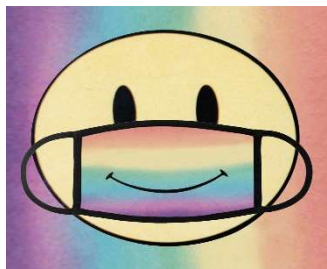
PENTECOST OFFERING RECEIVED



The Pentecost Offering was received during the morning worship hour on Easter Sunday, May 23. This year's giving totaled \$970.00. Forty percent of the Pentecost offering, \$388.00, will remain at CPC to develop and support programs for the children and young people in our church and community. Thank you for your support and for your investment in our young people as they grow in faith.

CPC Witness & Congregational Care Committee

FROM THE WORSHIP COMMITTEE



FACE MASKS are no longer required if you have been fully vaccinated. If you have not been vaccinated, have a health concern, or just feel more comfortable please continue to wear a mask. We will operate on the honor system in regards to this change.



MEMORIAL DAY SERVICE – On May 30 following the 11:00 Worship service, Janet and her assistants will lead us in a service on Cemetery Hill. Please be sure to join us for this occasion to honor and remember our Veterans.

Next Worship Committee meeting is scheduled for June 22. Time and place to be determined.

SUMMER WORSHIP SERVICE: TIME CHANGE

For the months of June, July, and August the worship service will be begin at 10:00 AM.

On the last Sunday of each of those months the worship service will be held in the yard/driveway at the back of the church. Bring your lawn chair and enjoy the beauty of God's creations while worshipping church family, friends, and neighbors.

Witness and Congregational Care Committee Update

The Witness and Congregational Care Committee worked on three initiatives or projects during the month of May.

They were:

1. The Pentecost Offering, a special offering of the Presbyterian Church (U.S.A), was introduced to the CPC family on Sunday, May 9 during the 11:00 a.m. worship service. This offering is used to grow and nurture the faith of children, youth, and young adults. Informational flyers and giving envelopes were placed in the Worship bulletins on May 9 and May 23 as well as on the bulletin board in the vestibule. The offering was received on Pentecost Sunday, May 23 during the 11:00 a.m. worship hour and from mail sent to the Collierstown Presbyterian Church, 31 Church Drive, Lexington, VA 24450 designated. Forty percent of this offering will remain at CPC to develop and support programs for the children and young people in our church and community.
2. Plans for the Summer Worship Service and annual Church Picnic at Lake Robertson were made. The event will be held on Sunday, August 22 at the Lake Robertson Pavilion. The worship service will begin at 10:30 a.m. followed by a picnic lunch and time of fellowship. The WCC will purchase and provide fried chicken, iced tea, lemonade, and water. The committee will also have all the necessary picnic paper ware and supplies available. Those attending are asked to bring side dishes and desserts.
3. An update of the CPC Family & Friends Directory. The members and friends of the church were asked to review their contact information and send changes by email to cpcsecretary5918@gmail.com or by calling the church at 540-463-5918. Information was requested by June 6, 2021 for the revised document to be available by mid-June.

WCC Members: Debbie McCormick, Chairman, Pat Deacon, Gaylea Goodbar,
Judy Goodbar, C. B. Potter, Janet Scott, Jeanne Staton, and
Rev. Kevin Channell



Join us for lemonade on the front lawn immediately following worship during the Summer months.



The Collierstown Presbyterian Church will host the “The Pike Pod” program and their families *on June 6th*. These students will be recognized for attending the program and for their faithfulness to CPC and our missions. Please join us on the lawn for cupcakes and lemonade following service.

CAMP DANIEL PROJECT:

The students of camp Daniel will be collecting items to make ‘care kits’ (travel size: shampoo, conditioner, toothpaste, toothbrush, soaps, lotions, deodorants,) other items that are needed: 13 gallon trash bags, dish soap, paper towels for the residents and support of Project Horizon. This is part of their study of the 4Cs of Daniel. You may drop these items off on the bench at the back door of church. A basket will be there for the collections.

If you would like to make donations to Camp Daniel for the purchase of the items, that will be accepted as well. We are also looking for individual packaged snacks and drink.

We appreciate your support and are looking forward to sharing the 4Cs of Daniel to our students.

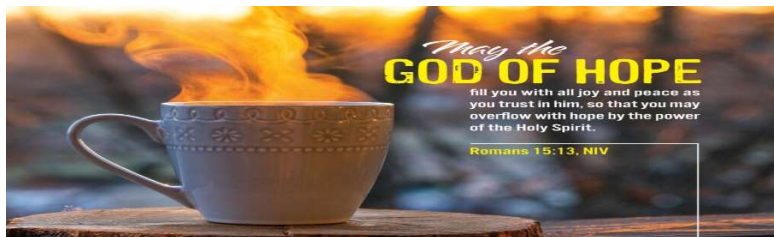




LAKE ROBERTSON WORSHIP SERVICE:

Save the date – August 22

Mark your calendars for our annual Lake Worship Service and Picnic in the pavilion at Lake Robertson. The service will begin at 10:30 am with a covered dish lunch to follow. Watch for more information in the future.



WORSHIP PLAN

DATE	SUNDAY	SCRIPTURES	THEME
5/30/2021	Trinity Sunday	Eph. 1:1-14	Spiritual Blessings
6/6/2021	2nd Sunday after Pentecost	Eph. 2:11-22	One in Christ
6/13/2021	3rd Sunday after Pentecost	Eph. 3:14-21	The knowledge that passes all understanding
6/20/2021	4th Sunday after Pentecost	Eph. 4:1-16	Unity in the Body of Christ
6/27/2021	5th Sunday after Pentecost	Eph. 4:25-5:2	Imitating Christ
7/4/2021	6 Sunday after Pentecost	Eph. 6:10-20	The whole armor of God

BIBLE STUDY

Wednesday Bible Study with Pastor Kevin time has been changed to 8:00 p.m. Each week, the zoom link along with that week's passage will be published in the bulletin, the midweek updates, and on the Church website. If you miss it and need to know what it is for a particular Wednesday, you can request it by emailing me at revkev1959@gmail.com. I look forward to seeing you on **Wednesday's at 8:00 p.m.** (summer hours). **Here is the new link and passcode for the Wednesday Bible Study good through the month of JUNE**

<https://us02web.zoom.us/j/83455157360?pwd=VTRyNDFYZ0QzckgzUXg3bVhQek5kZz09>

Passcode 543356



PRAYER REQUESTS

We pray for Hillary Deacon who had sinus surgery this week. You may send thinking of you cards to her at 181 Edom Lane, Broadway, VA 22815.

Please keep Alec Wilder in prayer: Alec Wilder fell on Sunday afternoon and broke his pelvis in several places. He and Linda are in California and he is in the hospital there, awaiting surgery, hopefully today (Wednesday). He will be in the hospital several days and then several weeks at a rehab facility. He would appreciate your thoughts and prayers and emails at alec.wilder@gmail.com. No calls at this time.

Continue to keep Adrienne Hostetter in your prayers as she recovers from knee surgery. You may send Thinking of You cards to her at 2278 Big Hill Road, Lexington, VA 24450.

We also continue to pray for Linda McGee she recovers at Kendal. You may send thinking of you cards to her home address at 20 Link Road, Lexington, VA 24450.

RECIPE CORNER



Berry Pistachio Pie

Ingredients:

1 cup boiling water
1 package (3 ounces) lemon gelatin
3/4 cup cold water
1 teaspoon grated lemon zest
2 tablespoons lemon juice, divided
1 carton (12 ounces) whipped topping, divided
3/4 cup pistachios, chopped
1 graham cracker crust (10 inches)
1-1/2 cups fresh strawberries, quartered
1 cup fresh blueberries
Sweetened shredded coconut, toasted
Additional chopped pistachios

Directions:

- In a large bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in cold water, lemon zest and 1 tablespoon lemon juice. Refrigerate, covered, until almost firm, 1-1/2-2 hours.
- Fold 2 cups whipped topping into gelatin. Beat until smooth, 1-2 minutes. Fold in pistachios. Transfer to crust. Refrigerate, covered, at least 4 hours.
- To serve, spread 1-1/2 cups whipped topping over gelatin mixture. Toss berries with remaining lemon juice; spoon over pie. Sprinkle with coconut and, if desired, additional pistachios. Serve with remaining whipped topping.

Old Fashioned Blue Ribbon Pound Cake

Ingredients:

2 cups butter, no substitutes salted or unsalted, at room temperature
3 and 1/2 cup granulated sugar
10 large eggs at room temperature
4 cups all-purpose flour sifted (always sift, then measure)
2 teaspoons vanilla extract I use this

Instructions:

Allow butter and eggs to come to room temperature.

Grease and flour a tube (I recommend this one.) or bundt pan. The cake is too large for a regular bundt pan. You need a 10-15 cup bundt pan like this which is larger than a standard bundt. If you don't have a tube pan or large bundt pan, you can make cupcakes with the extra batter. Don't fill the pan closer than 2 inches from the top or it may overflow. You can grease and flour, use non-stick spray. You may need to line the sides of the tube pan with waxed paper so that is above the top of the pan 2 to 3 inches. This is a very tall cake.

Preheat oven to 350 degrees.

Cream 2 cups butter until soft and there are no lumps.

Add 3 and 1/2 cups granulated sugar and cream until light and fluffy.

Add one at a time, beating until just mixed in before adding the next egg.

Lower speed on mixer to low and slowly add 4 cups sifted all-purpose flour.

Add vanilla and mix in completely.

Spoon batter into prepared tube or bundt pan. (If using a bundt pan, make sure it's large enough for batter to double in size.)

Bake at 350 degrees F for 1 hour and 20 minutes.

Test for doneness with a wooden pick. Insert pick in the center of the cake, if pick comes out clean or with dry crumbs, it is done.

Remove cake and allow to cool on a wire rack 30 minutes before inverting onto a serving platter.

Easiest Lemon Dessert Sauce

Ingredients:

1 teaspoon grated lemon zest	1/2 cup fresh lemon juice
1/2 cup sugar	1 tablespoon cornstarch
1 teaspoon orange juice	

Instructions:

Bring lemon rind, lemon juice, sugar, and cornstarch to a boil in a saucepan over medium heat.

Stir constantly. Reduce heat to simmer and cook 2 to 3 minutes or until sauce is thick.

Remove from heat and stir in 1 teaspoon orange juice. Serve warm. Refrigerate up to 1 week.

Perfect to pour over the old fashioned pound cake

Caprese Pasta Salad

1/2 pound small shaped pasta, such as farfalle
1 tablespoon + 1/2 teaspoon kosher salt
1/3 cup olive oil
3 to 5 garlic cloves, minced
1 teaspoon freshly ground pepper
1 pound (3 cups) cherry or grape tomatoes, halved
8 ounces mozzarella, torn
10 large fresh basil leaves, torn

Cook the pasta:

Bring a large pot of water to boil and add 1 tablespoon of kosher salt. Add the pasta and cook according to package instructions, or until the pasta reaches al dente stage. If the pasta is too soft or overcooked, it will break apart when mixed with the other ingredients.

Make the dressing:

In a large serving bowl, stir together the oil, minced garlic, pepper,
And, 1/2 teaspoon salt.

Drain the pasta:

When the pasta is done, drain it into a colander and tap it a few times to make sure you get most of the water off the pasta. Add the pasta to the bowl with the olive oil. Stir to coat.

Bring it all together:

While the pasta is cooling, slice the mozzarella in rounds, then tear those rounds into smaller pieces about the size of a nickel or a quarter, though they will range in shape and size. Don't worry if the pasta isn't completely cool. Just toss it a couple of times before you add the cheese. Add the torn cheese to the pasta. Slice the tomatoes in half, and tear the basil leaves, adding each as you go.

Tex-Mex Chopped Chicken Salad with Cilantro-Lime Dressing

SALAD

6 cups Romaine lettuce, chopped and packed
1 medium red pepper, diced
1 cup English or Persian cucumber, diced
1 cup cherry tomatoes, halved
3 scallions, thinly sliced
1 tablespoon plus 1 teaspoon extra-virgin olive oil
1 1/2 cups fresh corn kernels (2 medium ears) or frozen and thawed
3/4 teaspoon kosher salt, divided
1 pound boneless, skinless chicken thighs
1 tablespoon taco seasoning mix
12 corn tortilla chips
1/4 cup crumbled Cotija cheese

Dressing

1 tablespoon lime juice
1 tablespoon white wine vinegar
1/2 teaspoon honey
1/2 teaspoon cumin
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/2 cup cilantro leaves, lightly packed
1/4 cup extra-virgin olive oil

Combine salad ingredients:

Combine the lettuce, red pepper, cucumber, tomatoes, and scallions in a large serving bowl. Set aside

Char the corn:

Heat 1 teaspoon olive oil in a medium or large heavy-bottomed skillet over high heat. When the oil is hot, add the corn.

Season corn with 1/4 teaspoon salt and cook, stirring occasionally, until blackened in spots and tender, about 3 minutes. Transfer to a plate.

Season the chicken:

Sprinkle the taco seasoning and 1/2 teaspoon salt over the surface of the chicken, rubbing it in and coating so chicken is fully seasoned.

Cook the chicken:

In the same skillet used to cook the corn add 1 tablespoon of olive oil and set over medium-high heat. When the oil is hot, add the chicken and cook until deeply brown along the bottom and the flesh turns opaque about halfway up the side, 4 to 5 minutes.

Flip the chicken and continue cooking, until brown on the second side and fully cooked through, another 3 to 5 minutes.

Cut the chicken:

Transfer the cooked chicken to a cutting board. Once it is cool enough to handle, cut into bite-sized pieces.

Make the salad dressing:

Place the lime juice, vinegar, honey, cumin, salt, pepper, cilantro, and olive oil into a blender and blend until smooth. Add 1 tablespoon of water, if needed, to get the blender going.

Alternatively, make this dressing by hand. Finely chop the cilantro and place in a medium bowl. Combine all salad dressing ingredients and whisk until smooth.

Summer Tomato Salad Recipe:

3-4 Fresh Tomatoes – cut into large bite size pieces

3-4 Cucumbers – sliced or cut into large bite size pieces

1 small Red Onion – thinly sliced (soak in water if you don't want a strong onion taste)

Feta Cheese – crumbled

Salt & Pepper to taste

Italian, Greek or Vinaigrette dressing

Toss all together with dressing to your taste. Refreshing and cool for those hot summer days. Add some pasta and pepperoni slices to change it up.

Sticky Chicken Wings

3-1/2 to 4 pounds whole chicken wings

3/4 cup soy sauce

1/2 cup butter, melted

1 teaspoon ground mustard

1 cup packed brown sugar

1/2 cup teriyaki sauce

1 tablespoon Creole seasoning

Directions

- Cut chicken wings into three sections; discard wing tips. In a large bowl, combine the brown sugar, soy sauce, teriyaki sauce, butter, Creole seasoning and mustard; add chicken and turn to coat; cover and refrigerate for 8 hours or overnight.
- Drain and discard marinade. Place chicken in a greased 13x9-in. baking dish. Bake, uncovered, at 375° until chicken juices run clear, 45-50 minutes.
- Transfer the wings to a rack on a broiler pan. Broil 4 in. from the heat until crisp, 2-3 minutes on each side.

Easy Baked Salmon

2 pounds whole salmon fillet, skinned	1 teaspoon salt
1/2 teaspoon pepper	4 tablespoons unsalted butter, melted and cooled
4 cloves garlic, grated or finely minced	1 1/2 teaspoon honey
1 1/2 teaspoon fresh lemon juice	2 tablespoons fresh herbs (basil, chives, or parsley)
chopped	

Arrange rack, preheat the oven, and prepare the baking sheet:

Place the rack in the middle of the oven. Preheat the oven to 375°F. Line a large-rimmed baking sheet with foil, being sure to leave several inches of overhang on both long ends to make your foil packet.

While the oven preheats, remove the salmon from the fridge to come to temperature, 15-20 minutes. Place the salmon on the prepared pan and pat both sides dry with a paper towel. Feel the flesh for any bones and remove them with fish tweezers or your fingers.

Season both sides of the salmon with salt and pepper.

In a small bowl, combine the melted butter, garlic, honey, and lemon juice. Fold up the edges of the foil to contain the liquid and pour the butter mixture evenly over the top of the salmon.

Bring the two long sides of the foil together and then fold them down a few times to close the top of your packet. Then, tuck each end under to close the sides. If your piece of foil is not large enough, take a second sheet of foil and cover the salmon, pinching the foil to seal the edges.

If you're cooking farm-raised salmon, it should be done in 18-20 minutes, depending on the thickness. If you're using wild-caught salmon, check for doneness beginning at 10 minutes. If you open the packet and see the fish isn't finished cooking, it should be opaque on top and flake easily with a fork, close the foil packet back up, return it to the oven, and check again in another 2-3 minutes.

Carefully open the foil package to uncover the salmon completely, pushing the foil down and out of the way.

Set the oven to broil on high. If you have an electric stove, return the salmon to the oven, still on the middle rack. Broil the salmon for 2-3 minutes. You'll see it turn just slightly golden with some charred spots but be sure not to burn the garlic.

If you have a gas stove, you may want to reduce your broiling time to 1 minute or skip it all together. Serve:

Let the salmon rest for about 5 minutes. Garnish with chopped herbs. Transfer to a serving platter or serve directly from the pan!

Thinking of you

Gatha Hall
75 Thomas Hill Road
Lexington, VA 24450

Tate Knick
3470 North Lee Highway
Lexington, VA 24450

Nellie Leech
50 Havenwood Drive Room 1
Lexington, VA 24450

Mary Jarvis
846 Collierstown Road
Lexington, VA 24450

Jim Hamilton
552 North Dry Well Road
Natural Bridge, VA 24578

Carrie VanNess
553 Moore's Creek Road
Lexington, VA 24450

Brandy Roberts Hostetter
569 Honey Hollow Rd
Lexington, VA 24450

Stuart Deacon
3 Welch Park
Lexington, VA 24450

